

USER'S MANUAL

SCHNITZEL PRESS

SP 250 Rev 05/ SP 400 Rev 05



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Version 1.3

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Date: January 2005

<i>User's manual</i> <i>Version 1.3</i> <i>01-2005</i>	<i>SCHNITZEL PRESS</i>	Selo 
	<i>Type : SP250 Rev 05 / SP400 Rev 05</i>	

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Foreword

I How to use this manual

This manual is designed to help you use and maintain the Schnitzel press in a safe way.

The manual has been compiled for users of the FMS Mixer.

The manual is divided into eight chapters and also includes tables, drawings, diagrams, explanatory notes and a number of appendices, to give you easy access to the information you are looking for.

Foreword

Contains information on how to use this manual.

Contents

Contains a numbered list of all of the chapters and sections of this manual.

Chapter 1 Introduction

Contains general information regarding the Schnitzel press, describes how the system works and sets out the requirements that apply to the conditions of use and the qualification requirements that apply to the personnel responsible for operating the machine.

Chapter 2 Safety

Describes the most significant safety risks, the safety devices installed in the machine, the safety precautions that need to be observed and the meaning of the symbols displayed on the Schnitzel press.

Chapter 3 Transport and storage

Chapter 4 Installation and connecting up the machine

Describes how to install and connect up the Schnitzel press and the procedures to be followed in programming the settings of the machine.

Chapter 5 Operating

Explains how to operate the machine and how to solve any problems that may be encountered.

Chapter 6 Cleaning and maintenance

Appendices

Contain additional information and forms and checklists for inspection and control.

II Notation of important points

Certain parts of the text of this manual call for special attention. These parts of the text are indicated as follows:

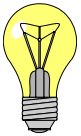
	Tip : Gives the user suggestions and advice on how certain tasks can be carried out more easily or more efficiently.
	Please note! A comment that provides important additional information, alerting the user to possible problems.
	Warning : Important points to be observed. In failing to observe these warnings the user may sustain (serious) injury or cause serious damage to the product.

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CHAPTER 1 INTRODUCTION

The Selo Schnitzel Press is a machine for pressing veal, beef, pork or poultry.

Product examples: schnitzels, meat rolls, braising steak, chicken fillet, turkey, meat.

The pressing action is established by a combination of two specially profiled belts (rep 218/275), one on top of the other.

The belts are driven independently of each other. The machine is equipped with a continuous thickness adjuster.

The pieces of meat should be placed manually onto the feed section of the machine. The feed side is protected by a protective cover with proximity switch.

The machine is operated by means of switches on the control panel.

The machine is made of stainless steel for as much as is possible. The belts are coated with white "Nomex 65" PVC. (Meet the FDA requirements.)

1.1 Product description



- A. Schnitzel press
- B. rolling undercarriage
- C. switch box with control panel

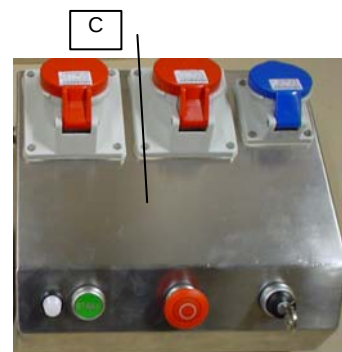


Figure 0.1 Overview of main components

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1.2 Description of main components

- SWITCH BOX of the schnitzel press
The switch box is fitted with equipment for switching the motors. This equipment consists of the following parts:
 - Contactors;
 - Transformer;
 - Thermal safety device control current 2A;
 - Thermal motor safety switch;
 - Phase-sequence monitoring;
 - Three push buttons for starting/stopping/reversing the belt
 - Warning light
 - Three contact plugs
- The switch box's stop button also serves as an emergency stop.

Electrical installation

The schnitzel press's switch box is fitted with two circuits.

1. Main electrical circuit 400V (see appendix C).
2. Control current circuit 24V (see appendix C).

Electrical circuit

The main electrical circuit and control current circuit are illustrated in appendix C.

Transport belts

Description: "Nonex 65" PVC coating.



Warning:

Please note the arrow indicating the correct feed direction of the belts when (re)assembling them (this arrow is printed on the inside of the belt(s)).

Please follow the instructions in Chapter 6 "Cleaning and Maintenance" when assembling a new belt.

Motor reductor 400 V

For type SP – 250 Rev 05: Electromotor 27 rpm, 0.15 kW, 3 phase, 50 Hz, 0.6 A, see type plate.

For type SP – 400 Rev 05: Electromotor 25 rpm, 0.37 kW, 3 phase, 50 Hz, 1.24 A, see type plate.

Switches

Mechanically forced type.

All the technical specifications of the schnitzel press are included in appendix A of this user's manual.

Contactor

Mechanically forced type.

All the technical specifications of the schnitzel press are included in appendix A of this user's manual.

1.3 Purpose

The schnitzel press may only be used for pressing veal, beef, pork or poultry.

Product examples: schnitzels, meat rolls, braising steak, chicken fillet, turkey, meat.

The schnitzel press should not be used for other purposes.

1.4 Operating conditions

The schnitzel press may only be used under the following operating conditions.

- The schnitzel press should be placed on a solid, level surface.
- The schnitzel press should be stable and level.
- Before operating the schnitzel press, the brake of the swivelling wheels (if the undercarriage is supplied) should be secured.

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1.5 Operator requirements

The schnitzel press may only be used by people that have been instructed and are familiar with its operation.



Warning:

Selo B.V. recommends the use of safety shoes with antiskid soles for all actions performed to the schnitzel press.

1.6 Controls

The schnitzel press is controlled using push buttons installed on the switch box. The control panel and controls are illustrated in figure 1.2; the functions relating to the buttons are outlined in table 1.1.



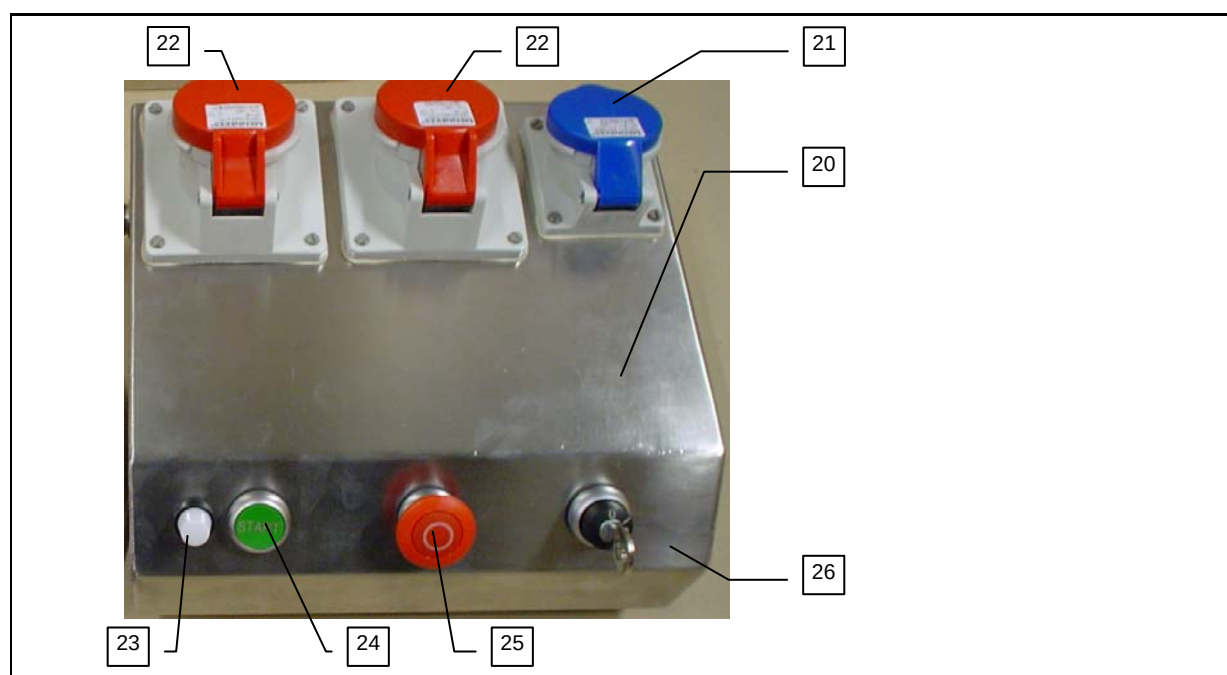


Figure 1.2 Controls

Item	Description	Item	Description
1	Removable protective cover	16	Locking/unlocking upper belt/ thickness adjustment cam
2	Removable protective cover	17	Handle for tipping upper belt
3	Protective motor cover	18	Upper belt scraper
4	Protective motor cover	19	Feed belt scraper
5	Undercarriage	20	Switch box
6	Frame wheel	21	24V socket, feed valve safety
7	Swivelling wheel	22	400V socket, power supply for drive motors
8	Upper belt tipping fastener	23	Warning light "Machine is live"
9	Unlocking handle for upper belt tipping position	24	Start button
10	Hand wheel for upper belt thickness adjustment / tipping position	25	Stop button
11	Lower belt tightening lever	26	Reverse key switch
12	Upper belt tightening lever		
13	Safety feed valve		
14	Safety contactor		
15	Feed belt		

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Table 1.1 Control functions

Control	Function
Push button 'Start'	The schnitzel press is activated, the transport belts are starting.
Push button 'Stop'	The schnitzel press stops immediately.
Push button 'Reverse'	The 'Reverse' switch should be used in combination with the 'start' button so as to move the belts into the opposite direction. (This operation is only possible when the start button and the reverse button are operated simultaneously.) Function tip: the belts reverse 2 cm per button push
Safety contactor	The schnitzel press's power supply is interrupted. The machine stops as soon as the safety feed valve is opened.



Attention:

When the safety feed valve of the schnitzel press is opened, the machine stops. You should push the 'Start' button again so as to complete the operation; the machine will start again.


SELO GROEP
Selo BV

Type

Voltage V ☐ Ph Hz

N°

P W

Ref Doc

I max. A

Year

Air pressure bar

NL-7575 AP Oldenzaal The Netherlands
 ○ Tel: +31 / (0)541582000 Fax: +31 / (0)541520595 ○



Machine type plate

CHAPTER 2 SAFETY

2.1 Introduction

This chapter outlines all safety aspects. It is of the utmost importance that everyone operating the schnitzel press is informed on the contents of this chapter.



Tip:

If the safety aspects are not clear to you, please ask the manufacturer for more information.

The main safety and health risks related to the schnitzel press are outlined in paragraph 2.2. Paragraph 2.3 then describes the safety devices that have been installed on the schnitzel press. Furthermore, paragraph 2.4 states the safety measure that should be considered by the operator of the schnitzel press.

2.2 Safety and health risks

The following safety and health risks should be taken into account for the schnitzel press (the numbers refer to the paragraphs in this manual explaining the mentioned risks):

Decreased stability of the machine caused by incorrect installation	3.1, 3.2
Direct or indirect electrical contact	2.3.2, 2.3.3, 4.2, 6.2
Correct or incorrect securing of the wheel blocking	3.2
Malfunction of one of the switches	5.5
Damage to the cables or connectors.....	6.3.1
Detaching of the protective covers and/or screen covers from the schnitzel press (during transport)	3.2
Reversion of the top part caused by an incorrect action / installation	6.2
Hands getting stuck between feed valve and transport belt.....	2.4
Chance of blisters when touching the belt at the scrapers (conveyance side)	2.4

The designers of the schnitzel press were aiming at reducing these risks as much as possible; the safety devices for this purpose are listed in paragraph 2.3. In order to protect himself against the remaining risks, the operator of the schnitzel press should take the required safety measure into account. These are listed in paragraph 2.4.

2.3 Safety devices

The following safety devices have been installed so as to make the operation of the schnitzel press as safe as possible.

The schnitzel press is fitted with a stop button and safety contactor for stopping the machine immediately in case of emergency.

The electromotors are thermally protected, preventing overheating.

A safety valve with safety contactor is mounted above the feed belt. The schnitzel press stops immediately when the safety valve is pushed upwards.

The safety contactor and 'stop' button can also be used together as an emergency stop.

2.4 Safety measures to be taken into account

A number of safety measures should be taken into account in view of a safe operation of the schnitzel press.

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Personal protection

Selo B.V. advises the use of safety shoes and antiskid soles while operating the schnitzel press.

Safety precautions:

- Make sure that the operation, small maintenance jobs and actions for installing, constructing or moving the schnitzel press are only performed by qualified personnel, i.e. personnel that is competent and familiar with the contents of this manual.
- Make sure that the schnitzel press is installed correctly and in a stable way.
- Check whether the voltage source complies with the local regulations.
- The connection and the circuit in the schnitzel press are performed by a safety earth. Make sure you have the correct earth connection.
- Use earthed leads and extension leads having a diameter that is large enough and a voltage source equipped with an earth leakage circuit breaker.
- Make sure that the wall socket and any connections between the extension leads are well protected against humidity. Do not pull the plug out of the wall socket or extension lead by the lead.

2.5 Safety measures during operation

	Warning: Never operate the schnitzel press when the switch box and/or connections are wet.
	Attention! : Remove the reverse key from the schnitzel press and keep it in a safe place.
	Warning: Be careful when placing meat on the feed belt. Make sure that your hands do not get stuck between the feed belt and the feed valve.
	Warning: Watch out for the scrapers at the conveyance side on the feed belt when handling pressed meat. Make sure that your hands do not touch the belt and/or scrapers.

- Keep the space around the schnitzel press free of materials and other obstacles.
- Do not put any loose tools or objects on the schnitzel press or switch box. These can end up or fall between moving parts.
- If you leave the schnitzel press unattended, the power supply should be disconnected from the switch box.

Safety measures during inspection, cleaning and maintenance

- Make sure that maintenance and repair works should only be performed by expert and skilled people. This type of work may only be performed when the schnitzel press is switched off.
- Make sure that the power is disconnected when opening the switch box and during maintenance.

Measures for keeping the schnitzel press in good condition

- Make sure that the schnitzel press is always in good condition.
- When the schnitzel press is used at regular intervals, it should be checked at least once a year. Pay special attention to the electric cables, which may not be damaged, and the belts, which should be in good condition, and the correct functioning of the operation.

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CHAPTER 3 TRANSPORT AND STORAGE

3.1 Transport

When the schnitzel press is transported the rolling undercarriage and the schnitzel press must be transported separately. Protective and security covers must be attached to the machine.

Transport in the production area

In the production area, the schnitzel press can be transported on the rolling undercarriage that is especially for that purpose.

3.2 Storage

Perform the following actions before storing the schnitzel press:

Before storing the schnitzel press, perform a general check-up. Check all the vital parts:

- Safety contactor;
- Switches;
- Switch box;
- Wheels.

If necessary, replace the damaged parts.

Before storage, the schnitzel press must be cleaned.

Place the schnitzel press on a level and stable surface.

Secure the wheels.

CHAPTER 4 INSTALLATION AND START-UP

4.1 Introduction

This chapter describes how the schnitzel press should be prepared for operation. Paragraph 4.2 discusses the basic operations for the installation. The required settings are described in paragraph 4.3. In conclusion, paragraph 4.4 indicates which checks must be performed before the schnitzel press may be operated.

4.2 Installation

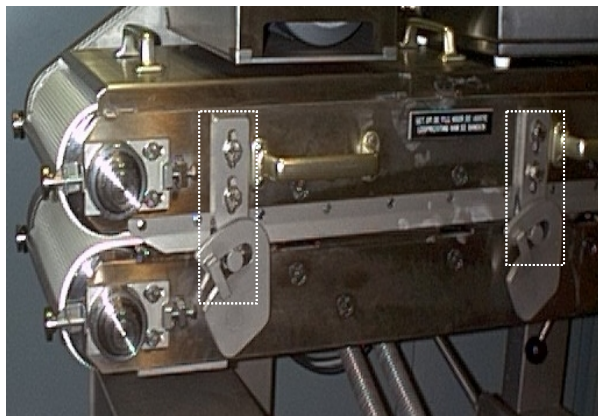
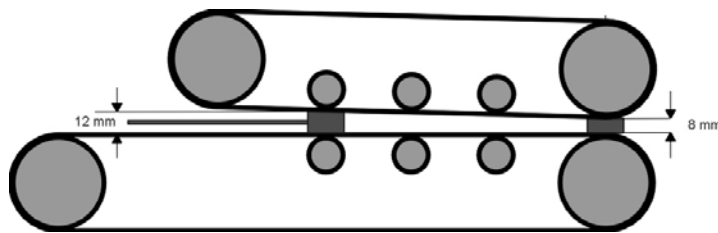
 Warning:	Make sure that the following regulations are met before connecting the electric power: - The voltage source meets the local regulations; - You have a correct earth connection; - The used extension cords are earthed and have a sufficient diameter; - The voltage source is provided with an earth leakage circuit breaker; - The wall socket and any connections between the extension cords are well protected against humidity.
--	--

1. Place the schnitzel press on a level and stable surface which is free of materials.
2. Secure the wheels of the rolling undercarriage (if the undercarriage has been supplied).
3. Set the thickness adjustment of the machine.

A set of adjusting tools has been supplied in the packing of the switch box.

This set contains two bars with an end piece of 12 mm and two blocks of 8 mm thick.

 Warning:	When mounting a new switch box or a switch box of another schnitzel press, the rotation direction must first be checked. A phase-sequence control is installed in the new switch boxes. So before using the schnitzel press, check the rotation direction of the belts!
--	--



- Turn the hand wheel to create the required distance between the upper and lower belt.
- Place the calibres as shown.
- (Place the 12 mm calibres between the first two small rollers)
- Place the 8 mm calibres between the two large rollers on the conveyance side.
- Lower the upper belt by turning the height adjusting hand wheel. Stop as soon as the rollers have contact with the first calibres.
- Loosen the fixing screws of the upper belt so the top part touches the four calibres.
- Turn the thickness adjustment hand wheel to 13.5.
- Secure the fixing screws.
- Turn the hand wheel to the right (up) and remove the calibres.



4. Place the switch box on top of the schnitzel press (between the two handles of the safety lid of the upper belt).
5. Connect the plugs of the schnitzel press to the switch box (the two red plugs can be exchanged).
6. If necessary, adjust the scrapers of the upper and lower belt.

The schnitzel press is now ready for use.

See chapter 5 'operation' for more information on the operation of the schnitzel press.

CHAPTER 5 OPERATION

5.1 Introduction

The actual operation of the schnitzel press is very easy. It is, however, very important to take all the safety regulations into account when working with the schnitzel press. The first part of this chapter is dedicated to the operational actions that must be performed on the schnitzel press, followed by a discussion of the possible failures, causes thereof and solutions for repairing the failures.

5.2 Operation

The pressing action is established by a combination of two specially profiled belts, one on top of the other.

The belts are driven independently of each other. The machine is equipped with a continuous thickness adjuster.

The pieces of meat should be placed manually onto the feed section of the machine. The feed side is protected by a protective cover with safety contactor.

The machine is operated by means of switches on the control panel.

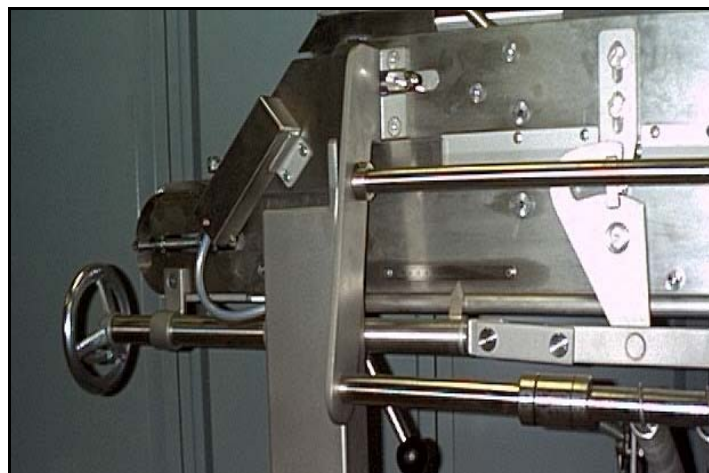
5.3 Settings

When the schnitzel press is used for the first time, the instructions of chapter 4 'Installation and start-up' should be followed strictly.

When all the plugs of the switch box are connected, connect the plug of the switch box to the wall socket. The light of the switch box will then be switched on. (The switch box is live, the schnitzel press is now ready for use.)

5.4 Operating the schnitzel press

Thickness adjustment:



When the hand wheel is turned to the right, the distance between the two belts increases.

(in the end position, the upper part can be tilted, the thickness indication is approximately 15)

Before operating the schnitzel press, make sure that the area around the schnitzel press is free from obstacles.

The schnitzel press is operated with push buttons that are mounted on the switch box. If the 'Start' button is pressed, the belts will start running. If the 'Stop' button is pressed, the belts will stop. If the 'reverse' switch is operated with the matching key and is kept on position [I] while you press the 'start' button, the belts will run in the opposite direction (2cm each time). If the stop button is pressed, the schnitzel press stops immediately.

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5.5 Operation failures

Practice has shown that approximately 95% of the failures are not in the switch box. So first of all look for the failures outside of the switch box and check the fuses and automatic parts in the building terminal box, the voltage of the main power circuit and the thermal magnetic motor protection switch in the switch box. In any case, check the fuses, the end switches and the wiring outside of the switch box. In table 5.1 you can find an overview of failures, matching causes and actions to repair the failures.

Table 5.1 List of failures

Observation	Possible cause	Action
Machine does not start up	The plug of the supply cable is not plugged in	check the extension cord, plugs, contactors and motors. After that, switch the thermal motor protection switch back on manually.
	Plug(s) of motor cable of upper and lower belt not plugged in on the switch box.	Repair.
	Safety feed valve 227 is up which means that the safety contactor is interrupting the supply	Close valve.
	Plug of the cable contactor is not plugged in on the switch box.	Repair.
Machine does not start up and the light of the switch box is off.	Phases of the supply cable have been connected incorrectly	Contact Selo Service for correctly wiring the switch box
Motor is not running, is humming or is becoming exceptionally hot.	Error in the main electrical circuit.	ATTENTION! Make sure that the machine is not live when you are performing the measurements. Use a volt meter to check the main electrical circuit including the fuses in the switch box of the structure, the extension cord, the plugs in the thermal motor protection switch in the switch box of the schnitzel press or until the connection to the motor. Check if the wiring is fixed well.
motor is not running, is humming or is becoming exceptionally hot. A cracking sound comes from the reductor when switching the motor on and off.	the gear wheels in the reductor are broken.	Contact Selo Service B.V.
motor is not running, is humming or is becoming exceptionally hot. A stinking sickly smell comes from the motor.	the motor is entirely or partly burnt.	Contact Selo Service B.V.
motor becomes extremely hot.	One or two windings of the motor have stopped working properly. The motor is burnt for approx. 40%. Also see: stinking smell comes from motor.	Contact Selo Service B.V.
thermal safety 2A is switched off	Short circuit in the control current circuit.	ATTENTION! Make sure that the machine is not live when you are performing the measurements. Check if the wiring is fixed well. Check the transformer and the coils of the contactors.

If the schnitzel press shows a failure which is not included in table 5.1 or which you cannot repair by means of this table, please contact Selo Service B.V.

CHAPTER 6 CLEANING AND MAINTENANCE

6.1 Introduction

The schnitzel press is designed and constructed in such a way that maintenance can be reduced to a minimum. There are no lubrication points on the schnitzel press and all the bearings in the drive and motor unit are self-lubricating.

However, make sure that no hard materials, dust or dirt gets between the turning parts; keep the schnitzel press clean and tidy.



Warning:

Maintenance and repair works must be performed by expert and competent people, preferably qualified engineers of the manufacturer or from your own technical service.

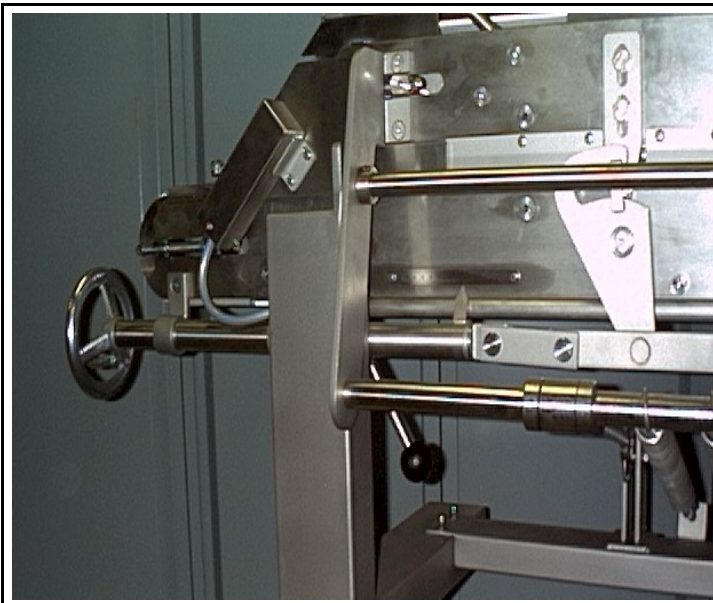
6.2 Cleaning



Warning:

Switch off the main power supply.

1. Remove the plugs from the switch box.
2. Disconnect the control panel and put it in a dry place.



3. The height of the adjustment cams can be adjusted with the hand wheel on the feed side.
4. When the wire pot with indicator reaches the front position, the top part is free of the height adjustment brackets.

5. You can tip over the upper part of the machine using the two handles located on the front of the schnitzel press.



Warning:

When tipping over the upper belt, you should use the two handles (figure 1.2 rep 17), lift the upper part until the bolting handle locks. By lifting the upper part slightly and holding the lever up, you can slowly lower the upper part.

6. Both conveyers will slacken by pulling the tightening levers.
7. Disassemble the scrapers and remove the belts.



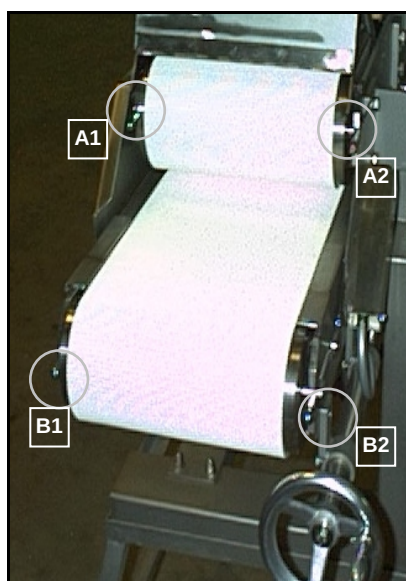
Warning:

When the machine is cleaned with a high-pressure cleaner, the plugs and motors may not be sprayed. Make sure that the removable protective motor covers are present.



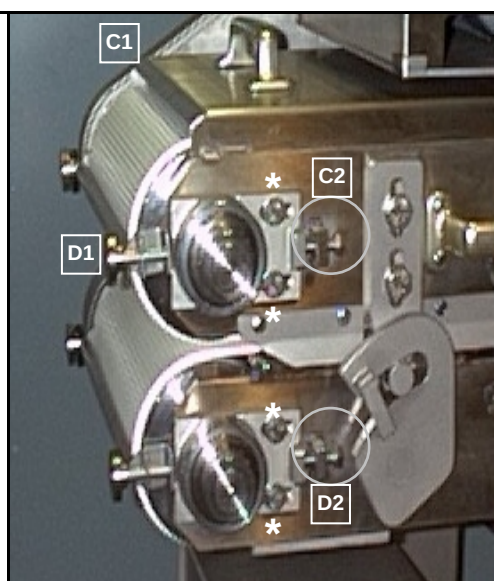
Warning:

When mounting a new belt, the tension and position of the scraper must be adjusted and the belt must run straight. That can be done with the adjustment bolts on the feed and conveyance side.



Adjustment of the tension and making sure that the upper belt is running straight on the feed and conveyance side
 A1, A2: Adjusting screws on the feed side, upper belt
 B1, B2: Adjusting screws on the feed side, lower belt

Conveyance side: **Attention! First unscrew the fixing bolts. ***
 C1, C2: Adjusting screws on the conveyance side, upper belt
 D1, D2: Adjusting screws on the conveyance side, lower belt



6.3 Inspection

Monthly

During the weekly inspection, pay extra attention to the following points:

The electrical insulation;

Correct functioning of the switches;

Correct functioning of the control tools.

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Appendices

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Appendix A Product specifications

SELO SCHNITZEL PRESS		Type 250 Rev 05	Type 400 Rev 05
Specifications supply belt			
Belt width	:	250 mm	400 mm
Weight	:	205 kg	300 kg
Height	:		
Electrical specifications			
Electrical connections	:	400 V. 50 Hz 3 ph	400 V. 50 Hz 3 ph
Number of motors	:	2	2
Power	:	2 x 0,15 kW, 0,65A	2 x 0,37 kW, 1,3A

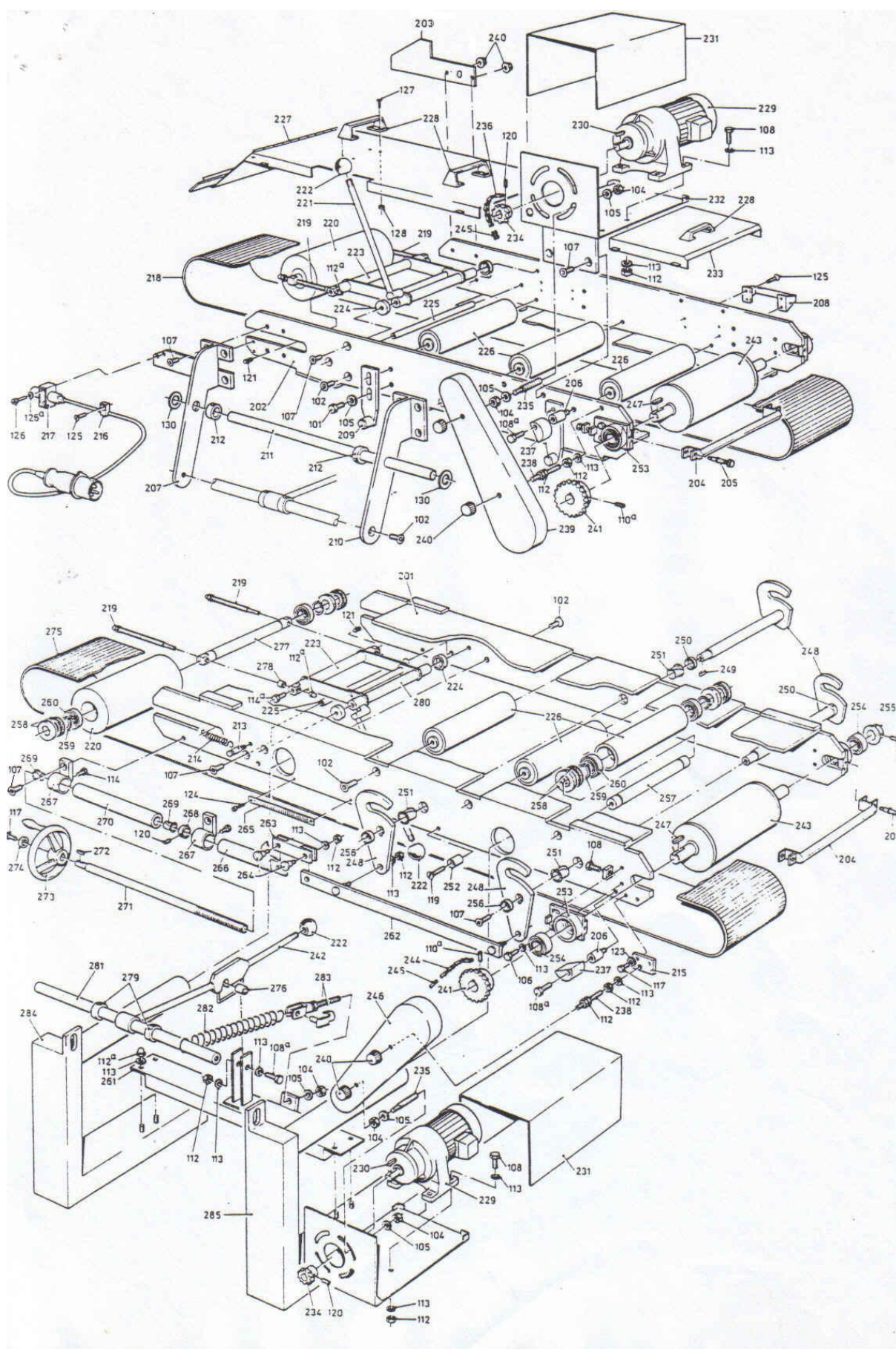
Electrical box with magnetic switches, transformer (primary 400 V, secondary 24 V), thermal-magnetic motor safety switch, phase-sequence safety relay.

Appendix B Spare parts

Ref.	Description	GB
82		Cable
83		contact box for driving connection
84		contact box for driving connection
85		contact box for connection magnet safety sensor
86		Controle lamp red
87		push-button "Start"
88		push-button "Stop"
89		push-button "Reverse"
300	K.M. Zoo-1,6	Thermal protection
301	Ceeform type 1467	Contact box
302	Werco 400V-24A 50VA	Transformer
303	Rafi 1.60502	Signal lamp
304	Rafi 1.04002	Fuse
305	K.M. RP-RTX	push-button
	K.M. 110 T	push-button
	K.M. BE 3	push-button
	K.M. EK 01	push-button
306	K.M. RD-X	push-button
	K.M.111 T	push-button
	K.M. BE3	push-button
	K.M. EK 10	push-button
307	K.M. RS-KMS1	push-button (with lock)
	K.M. BE3	push-button
	K.M. EK 01	push-button
	K.M. EK 10	push-button
308	Effector type IA-2010-ABOA	Proximity switch
309	Gruner Rel. 682	Relay
	Gruner ZKR 088	Relay
	Montage clip	Montage clip
310	K.M. DIL OOM-10	Magnetic switch
311	CEEFORM TYPE 1463	Contact box for connection proximity switch
201	S.P. 360201	Upper Frame
202	S.P. 360202	Lower Frame
203	S.P. 360203	Safety plate
204	S.P. 360204	Scraper
205	S.P.360205	Fastener bolt
206	S.P.360206	Fastener shaft
207	S.P.360207	Tipping support

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	Type : SP250 Rev 05 / SP400 Rev 05	

Ref.	Description	GB
208	S.P.360208	Grip
209	S.P.360209	Adjusting plate
210	S.P.360210	Tipping support
211	S.P.360211	Shaft
212	S.P.360212	Adjusting ring
213	S.P.360214	Spring tightening
214	S.P.360214	Spring
215	S.P.360215	Fastener plate
216	S.P.360216	Cable clamp
217	S.P.360217	Proximity switch
218	S.P.360218	Belt
219	S.P.360219	screw stud
220	S.P.360220	Idler Roller
221	S.P.360221	Tightening device
222	S.P.360222	Spherical knob
223	S.P.360223	Shaft
224	S.P.360224	bus
225	S.P.360225	Shaft
226	S.P.360226	Pressure roller
227	S.P.360227	Safety cover



APPENDIX C ELECTRICAL DRAWING

